JAN 2 9 2003 HADER RANGE

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent Application of	)
Craig Howard DOAN et al.	) Group Art Unit: 1761
Application No.: 09/800,673	) Examiner: Robert A. Madsen
Filed: March 8, 2001	) Confirmation No.: 4837
For: PROCESS FOR PREPARING FRENCH FRIED POTATOES HAVING AN EXTENDED SHELF LIFE AT REFRIGERATED TEMPERATURES AND A REDUCED RECONSTITUTION TIME	RECEIVED 10 1 2 1 2003 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7

## AMENDMENT PURSUANT TO 37 C.F.R. §1.111

Assistant Commissioner for Patents Washington, D.C. 20231

Sir:

In complete response to the Official Action dated July 30, 2002, please amend the above-identified application as follows.

## **IN THE CLAIMS:**

Please replace claims 1-5 and 7 with the corresponding amended claims.

1. (Amended) A method of preparing French fried potato pieces comprising the steps of:

obtaining frozen, par-fried potato pieces;

storing the frozen par-fried potato pieces; and